

89

Recipe number eighty-nine

crostini con crema di pisellini

Toasted slices of bread with green peas

Ingredients for 4 people

150 g fresh or frozen peas, steam until done with a little water and vegetable stock and leave to cool

Blend the peas finely with

75 g olive oil

2 tsp lemon juice and

$\frac{1}{2}$ garlic clove
until smooth.

30 g ground parmesan, stir in, season with salt and pepper and with a little
lemon zest finely grated.

2 – 3 leaves of mint, cut finely and add. Mint goes well with peas!

Toast the bread, spread it generously with the pesto, finish with a trace of olive oil and decorate with mint leaves if you like.

Podere Riparbella

Agriturismo ecologico

Agricoltura biologica

58024 Massa Marittima, Italia

T +39 0566 91 55 57

www.riparbella.com



VERONICA'S TIP

In winter we eat a lot of cabbage, a great deal : cavolo nero, savoy, cauliflower, broccoli, red cabbage ... But now and then there is a «cabbage break», and these crostini with their cheerful green colour are wonderful for that. But of course you can also cook pasta with this cream. The idea for the recipe comes from the book « Mit Pesto durch das Jahr » by Felix Schäferhoff.